



SKYBAR

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FRANCE  1743

**MOËT & CHANDON**  
CHAMPAGNE

**ALL DAY MENU**

**R18**

@skybarakl #aboveeverything

# SKYBAR MINDFUL MIXES

## NA

*Our selection of curated 0% alcohol cocktails*

### **Concorde** 18

lyre's dry London spirit, aloe, capsicum cordial, ginger, lemon

### **Kainati** 18

lyre's Italian orange, pineapple juice, orgeat

### **Zero 75** 18

lyre's pink London spirit, cucumber cordial, rose water, lyre's classico

### **House Sodas**

Pineapple Lavender Soda 14

Hibiscus & Lychee Iced Tea 14

Strawberry Cucumber Cooler 14

### **Non-alcoholic Spirits by Lyre's**

Italian Orange *& mixer of your choice* 13

White Cane Spirit *& mixer of your choice* 13

Dry London Spirit *& mixer of your choice* 13

Juice – *Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato* 6

Coca-Cola 6

Coca-Cola Zero Sugar 6

Sprite 6

Schweppes Ginger Beer 6

Schweppes Ginger Ale 6

Schweppes Tonic 6

Schweppes Cucumber Tonic 6

East Imperial Tonic 7

# CHAMPAGNE AND AOTEAROA WINES

## CHAMPAGNE

	150ml	Btl
NV Moët & Chandon Brut Imperial	<b>30</b>	<b>145</b>
NV Moët & Chandon Rosé Imperial	<b>45</b>	<b>220</b>
NV Moët & Chandon Brut Imperial <i>Magnum 1.5L</i>		<b>285</b>
NV Ruinart Blanc de Blanc		<b>300</b>
'15 Moët & Chandon Grand Vintage 2015		<b>400</b>
'13 Dom Perignon		<b>650</b>
NV Krug 'Grande Cuvée' 170 <sup>th</sup> Édition		<b>700</b>

## AOTEAROA SPARKLING

	150ml	Btl
NV Cloudy Bay 'Pelorus' – <i>Marlborough</i>	<b>21</b>	<b>95</b>
NV Cloudy Bay 'Pelorus' <i>Rosé – Marlborough</i>		<b>95</b>

## AOTEAROA WHITES

	150ml	250ml	Btl
'23 Cloudy Bay <i>Sauvignon Blanc – Marlborough</i>	<b>26</b>	<b>43</b>	<b>129</b>
'22 Odyssey Iliad <i>Chardonnay – Gisbourne</i>	<b>22</b>	<b>36</b>	<b>106</b>
'22 Church Rd Gwen <i>Pinot Gris – Hawkes' Bay</i>	<b>18</b>	<b>30</b>	<b>90</b>

## FRENCH ROSE

	150ml	250ml	Btl
'21 Chateau d'Esclans "Whispering Angels" <i>Grenache/Vermentino/Cinsault/Syrah</i>	<b>25</b>	<b>41</b>	<b>123</b>

## AOTEAROA REDS

	150ml	250ml	Btl
'22 Nanny Goat <i>Pinot Noir - Otago</i>	<b>22</b>	<b>36</b>	<b>108</b>
'19 Mokoroa <i>Merlot Blend - Clevedon</i>	<b>22</b>	<b>36</b>	<b>108</b>
'21 Aces & Arrows <i>Syrah – Hawkes' Bay</i>	<b>17</b>	<b>28</b>	<b>84</b>

**'Big Boys' cellar list available on request for premium & magnum selection**

# SKYBAR SIGNATURE COCKTAILS

## THE SALT OF OUR EARTH – *Ngā hua o te whenua*

*Our true nature. Our own favourites & signature concoctions*

### **Fresh Start**

**25**

Jason Momoa asks, Jason Momoa gets. basil-infused meili vodka, with a touch of white port and a wonderful multi-citrus shrub. fresh, sweet, bitter, and citrus all rolled into one

### **Oceanside**

**25**

our bartender's favourite – the colour-changing margarita  
italicus, tequila, butterfly pea foam, salted citric solution

### **Golden Hour**

**25**

our own bartender K-Lianne's competition-winning hennessy vs congac cocktail,  
served up with a banana-infused bianco vermouth and house-made ginger syrup

### **Rūaumoko**

**25**

spicier than you'd think thanks to habanero-infused tequila, cut with fresh capsicum  
syrup, lime, pink grapefruit, and a charcoal salt rim

## INTO THIN AIR – *Ki te hau maiangi*

*Our selection of effervescent cocktails featuring Moët & Chandon Brut Imperial*

### **Fifty 75**

**30**

a strawberry twist on an absolute classic French 75 cocktail. gin, bianco vermouth, and  
strawberry, topped with Moët & Chandon Brut Imperial

### **Aoraki**

**30**

think pornstar martini but grown up. gin, house-blend honey & passionfruit syrup,  
pink grapefruit, topped with Moët & Chandon Brut Imperial

### **Emerald Lakes**

**30**

diamonds are a girl's best friend, so we'll give you one sitting in this fresh mix of  
yuzushu sake, gin, cucumber cordial, topped with Moët & Chandon Brut Imperial

# SKYBAR SIGNATURE COCKTAILS

## WAVES OF THE OCEAN - *Ngā ngaru o te moana*

*SkyBar's lighter options to ease in or ease out*

### **Māwhero** **23**

that 'SKYBAR' drink  
sweet, floral, and (most importantly) **pink**. gin, cassis, lavender, lemon, and raspberry

### **Berry Chérie** **23**

an easy drinking, moderately sweet gin fizz with gabriel boudier sloe gin & fresh lemon, topped with a cassia bark & cranberry foam

### **Manarini** **25**

nothing beats fresh mandarin. belvedere vodka, aperol, and fresh mandarin topped with our own lemongrass syrup and lemonade

## SPIRIT OF FIRE – *Te wera o te ahi*

*Boozier drinks, for a sprint start or night cap*

### **Remember Gatsby** **46**

to share between two

we are no mad hatter, but we do love a tea party. plantation white rum, house-made lychee & zealong hibiscus tea syrup, aloe, and lemon, served in a teapot for two

### **Tonkatini** **25**

did someone say spressy marts?  
get the party started, or get that caffeinated night cap. tonka bean-infused belvedere vodka, quick brown fox coffee liqueur, fresh espresso

### **Puarangi** **24**

remember gatsby's unruly mexican cousin. a margarita style cocktail using el jimador tequila, our house-made lychee & zealong hibiscus tea syrup, grand marnier and lime

### **'Sundown Specials'**

**available on select cocktails Sunday through Thursday 3.30-6.30pm**

# AOTEAROA BEER AND CIDER

## BEER

330ml

Emerson's 'Super Quench' Pacific Pilsner 4.0% - <i>Dunedin</i>	<b>13</b>
Parrotdog 'Birdseye' Hazy IPA 5.8% - <i>Wellington</i>	<b>13</b>
Garage Project 'Hapi Daze' Pacific Pale Ale 4.6% - <i>Wellington</i>	<b>13</b>
Panhead 'Sandman' Hazy Pale Ale 5.2% - <i>Upper Hutt</i>	<b>12</b>
Little Creatures 'Catalina' Lager 4.3% - <i>Tamaki Makaurau</i>	<b>12</b>
Parrotdog 'Black' Stout 5.0% - <i>Wellington</i>	<b>14</b>

## LOW & NO ALC

330ml

Garage Project 'Fugazi' Session Ale 2.2% - <i>Wellington</i>	<b>13</b>
Parrotdog 'Watchdog' NA IPA - <i>Wellington</i>	<b>11</b>

## CIDER & RTD

330ml

Zeffer Crisp Apple Cider 5.0% - <i>Hawke's Bay</i>	<b>14</b>
Smithereens Alcoholic Lemonade 4.5% - <i>South Island</i>	<b>14</b>

# AFTER — DINNER DRINKS

## PORT

75ml 750ml

Graham's 10yo Tawny - <i>Douro PO</i>	<b>15</b>	<b>130</b>
Graham's 'Blend N°5' White - <i>Douro PO</i>	<b>15</b>	<b>130</b>

## SHERRY

75ml 375ml

Lustau Pedro Ximénez - <i>Jerez SP</i>	<b>15</b>	<b>76</b>
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## LATE HARVEST SAUVIGNON BLANC

75ml 375ml

The Ned 'Noble' - <i>Marlborough</i>	<b>22</b>	<b>100</b>
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## SAKE

75ml

Heiwa <i>Yuzushu</i> - <i>Wakayama JP</i>	<b>18</b>
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# SKYBAR SPIRITS

## AOTEAROA GIN

The Source Chardonnay Barrel Aged – <i>Cromwell</i>	30ml	Martini	<b>22</b>	<b>39</b>
Scapegrace Gold – <i>Cromwell</i>			<b>19</b>	<b>34</b>
Strange Nature – <i>Marlborough</i>			<b>17</b>	<b>30</b>
Scapegrace Black – <i>Cromwell</i>			<b>16</b>	<b>28</b>
Scapegrace Blood Moon – <i>Cromwell</i>			<b>16</b>	<b>28</b>

## INTERNATIONAL GIN

Monkey 47 – <i>Germany</i>	30ml	Martini	<b>21</b>	<b>37</b>
Ki No Bi – <i>Japan</i>			<b>18</b>	<b>32</b>
Hendrick's – <i>Scotland</i>			<b>14</b>	<b>25</b>
Ink Sloe Gin – <i>Australia</i>			<b>14</b>	<b>25</b>
Tanqueray – <i>London</i>			<b>13</b>	<b>25</b>

## AOTEAROA VODKA

The Reid – <i>Cardrona</i>	30ml	Martini	<b>17</b>	<b>30</b>
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## INTERNATIONAL VODKA

Meili <i>by Jason Momoa</i> – <i>USA</i>	30ml	Martini	<b>16</b>	<b>28</b>
Belvedere – <i>Poland</i>			<b>15</b>	<b>26</b>
Tito's – <i>USA</i>			<b>15</b>	<b>26</b>

## TEQUILA & AGAVE

Patron Gran Burdeos <i>tequila</i> – <i>Mexico</i>	30ml	Marg	<b>115</b>	<b>202</b>
Fortaleza Anejo <i>tequila</i> – <i>Mexico</i>			<b>30</b>	<b>53</b>
Gracias a Dios Espadin Reposado <i>mezcal</i> – <i>Mexico</i>			<b>19</b>	<b>34</b>
Alipus San Juan <i>mezcal</i> – <i>Mexico</i>			<b>18</b>	<b>32</b>
Los Sietes Misterios <i>mezcal</i> – <i>Mexico</i>			<b>18</b>	<b>32</b>
El Jimador Blanco <i>tequila</i> – <i>Mexico</i>			<b>13</b>	<b>23</b>

# SKYBAR SPIRITS

## AOTEAROA WHISKY

Dunedin Double Cask – *Dunedin*  
Scapegrace Dimension – *Cromwell*

30ml *Cocktail*

**23 41**

**19 34**

## SCOTCH WHISKY

Macallan 18yo – *Speyside*  
Macallan 12yo – *Speyside*  
MacKinlay's Shackelton – *Blend*  
Glenfiddich 18yo – *Speyside*  
Ardbeg 10yo – *Islay*  
Talisker 10yo – *Isle of Skye*  
Glenmorangie 10yo – *Highland*  
Monkey Shoulder – *Blend*

30ml *Cocktail*

**90 158**

**40 75**

**38 67**

**25 44**

**17 30**

**15 26**

**14 25**

**14 25**

## INTERNATIONAL WHISKY

Nikka from the Barrel 51.4% – *Japan*  
Hibiki Harmony – *Japan*  
Mars Maltage 'Cosmo' – *Japan*  
Jameson Black Barrel – *Ireland*

30ml *Cocktail*

**42 73**

**29 50**

**26 46**

**14 25**

## AMERICAN WHISKY

Noah's Mill Small Batch 57.15% – *Kentucky*  
Willet Rye Family Estate 55.8% – *Kentucky*  
Rebel Straight Rye – *Kentucky*  
Jack Daniel Single Barrel – *Tennessee*  
Bulleit – *Kentucky*

30ml *Cocktail*

**26 46**

**25 44**

**17 30**

**17 30**

**15 26**



# SKYBAR SPIRITS

## RUM

30ml

Gosling's Black Seal – <i>Bermuda</i>	<b>17</b>
Clément Agricole – <i>Martinique</i>	<b>14</b>
Sagatiba Cachaça Christalina – <i>Brazil</i>	<b>13</b>
Plantation 3-stars White – <i>Caribbean</i>	<b>13</b>
Plantation Dark – <i>Caribbean</i>	<b>13</b>

## BRANDY

30ml

Martell l'OR de Jean <i>cognac – France</i>	<b>400</b>
De Lord Bas 1968 <i>armagnac – France</i>	<b>65</b>
Chateau du Breuil <i>calvados – France</i>	<b>19</b>
Hennessy VSOP <i>cognac – France</i>	<b>17</b>
Hennessy VS <i>cognac – France</i>	<b>16</b>
Barsol Quebranta <i>pisco – Peru</i>	<b>15</b>

## APERITIF / LIQUEUR

30ml

Absinthe Grande Absente 69%	<b>18</b>
Amaro Montenegro	<b>13</b>
Aperol	<b>13</b>
Campari	<b>15</b>
Cherry Heering	<b>14</b>
Disaronno	<b>14</b>
Drambuie	<b>15</b>
DOM Benedictine	<b>15</b>
Grand Marnier	<b>17</b>
Quick Brown Fox Coffee Liqueur – <i>Aotearoa</i>	<b>14</b>
Quick Brown Fox Flat White Liqueur – <i>Aotearoa</i>	<b>14</b>

## COFFEE BY HUMMINGBIRD

Cup of Coffee – <i>served your way</i>	6
<i>flat white, latte, cappuccino, long black, short black, &amp; more</i>	
Chai Latte	6
Hot Chocolate	6
Iced Coffee   Iced Mocha   Iced Chocolate	9
add alternative milk – <i>oat, soy, coconut, almond</i>	ea 1
add syrups – <i>caramel, hazelnut, vanilla</i>	ea 1
add extra coffee shot	ea 1

## TEA BY ZEALONG ESTATE

Chai	6
Black	6
Green	6
Lady Gatsby – <i>Green Tea, Rose &amp; Cinnamon</i>	6
Grey – <i>Black Tea, Rose, Lavender &amp; Jasmine</i>	6
Green Heart – <i>Oolong Tea, Jasmine &amp; Lemongrass</i>	6
Chamomile	6
Lemon & Ginger – <i>Caffeine Free</i>	6

## AFTER – DINNER COFFEE

Irish Coffee <i>Jameson Black Barrel</i>	16
Cognac Coffee <i>Hennessy VS</i>	16
Frangelico Coffee	16
Grand Marnier Coffee	16
Quick Brown Fox Liqueur Coffee	16

## SKYBAR's 'kinda secret' MENU

### **The Hanky 25**

the SkyBartender ~lucky dip~ special  
*just choose your base spirit and we'll take it from there xo*

### **Hair of the Dog 15**

need a jump start? have a fernet branca & coke  
*our bar team's favourite way to fight off a hangover*